

**Food Safety**



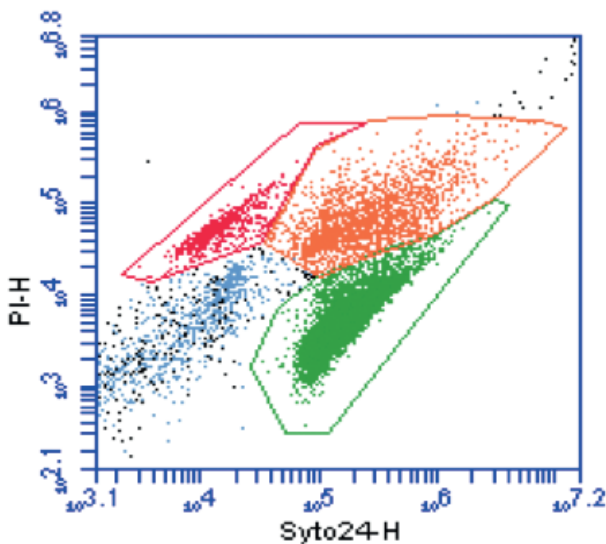
Live lactic probiotic bacteria in powder form, commonly used by the food industry and perfectly safe for human consumption in food supplements. This species figures on the EFSA's list of micro-organisms used in food (QPS "Qualified Presumption of Safety list" 2013).

Do not contain allergens according to European Regulation 1169/2011.

**Viability**



Flow cytometry is used to analyse cell viability, one by one, with the help of a fluorescent compound, tracer of the integrity of **Bfbi2**'s membrane.



- 10 % of dead cells
- 15 % of damaged cells
- 75 % of live cells

**Stability in powder**



**Bfbi2** is a **stable** strain at 20°C when correctly formulated in a sachet or capsule.

Duration (Months)	20°C		25°C / 60% RH	
	Viability (CFU/g)	Billion(s) per unit	Viability (CFU/g)	Billion(s) per unit
0	1.1E+10	77	1.1E+10	77
3	8.1E+09	57	7.3E+09	51
6	7.9E+09	55	7.2E+09	50
9	8.0E+09	56	7.3E+09	51
12	7.5E+09	53	5.0E+09	35
18	7.8E+09	55	5.8E+09	41
24	6.7E+09	47	4.5E+09	32

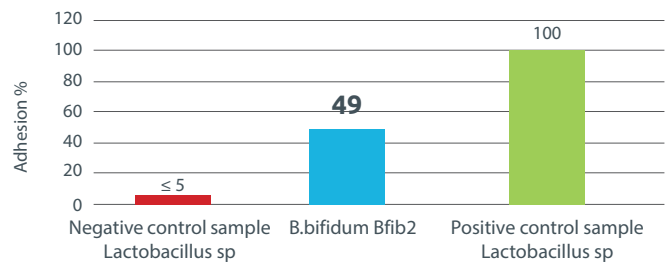
CFU: Colony Forming Unit ; RH: Relative Humidity

**More than 60% of the initial viability is still present after two years storage at 20°C.**

**Intestinal mucosa adhesion**



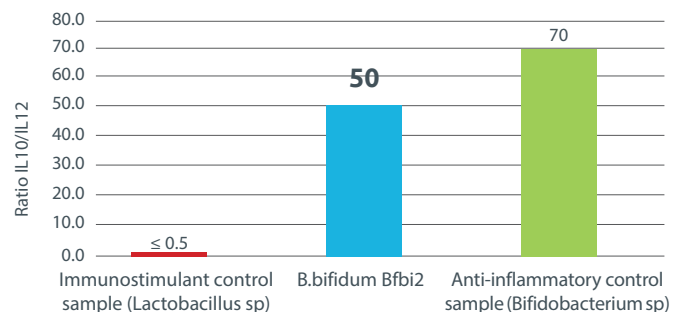
**Bfbi2** adheres **significantly** to the surface of human intestinal cells (Caco-2 model).



**Immunomodulatory properties**



**Bfbi2** has an *in vitro* **intermediate** immune profile (PBMC model, peripheral blood mono nuclear cells).



This technical information is supplied to inform our clients and may be modified at a later date. Additional information and *in vitro* experimental protocols are available upon simple request.